



ZERO EGG BAKING

1kg • ZEREGGBA  

Real taste, flavour, texture. Crafted from plant proteins to work like an ordinary egg in any baking recipe.

EASY

Simply mix the powder with water. Ready to use in 2 minutes!

CONSISTENT

Formulated for baking, with emulsifiers and stabilizers for perfect texture, every time.

RELIABLE

Stable supply chain, 1-year shelf-life, easy to store and handle.

COST-EFFECTIVE

High yield - equivalent to **130 eggs** per pound! Comparable to the cost of free range catering eggs.

INGREDIENTS:

Soy Protein Isolate, Pea Flour, Agar-Agar, Powdered Cellulose, Dried Yeast, Modified Cellulose, Chickpea Protein Powder, Salt, Sugar, Gellan Gum, Potato Protein Powder, Turmeric Extract

Contains Soy

NUTRITION PER 100G

Energy kJ	1138
Energy Kcal	272
Fat	1.7 g
of which saturates	0.4 g
Carbohydrate	12.6 g
of which sugars	4.0 g
Protein	41.5 g
Fibre	20.1 g
Salt	7.2 g
Sodium	2873mg

